INFORMATION LETTER

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How To Utilize Standardized Descriptive Labeling Explained in Authoritative Textbook for Consumers

Section in Book for High School Students Refers to N.C.A. Labeling Program

The Consumer Education Study of the National Association of Secondary School Principals has just published a high school text, *Effective Shopping*, in the field of "consumer education." One section illustrates that the importance of labels is being widely taught. It is of further interest because of its references to the labeling of canned foods.

This section, "Leaning on Labels," includes the following:

"Informative labeling is being developed and improved at a rapid rate. . . . The thing to do is to learn to get the most out of it.

"Getting information . . . about many offerings . . . is the essence of shopping. . . .

"What is the best 'conveyor belt' to get the facts? . . . the label or tag or wrapper or package that goes along with the goods . . . will be waiting at the point of sale, right where and when the customer wants it. . . . The label can be the most precise instrument yet devised for giving us specifications to go by in making our choices.

"However, it isn't as easy as it looks to develop a uniform system of labels everyone can understand and depend upon. It requires the coordinated effort of many producers and distributors, trade and professional associations, and often government agencies. It takes a lot of scientific work to set

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Advisory Committees Emphasize Need for Marketing Studies On Fruits and Vegetables under RMA Program for Fiscal 1950

Fruit Advisory Committee

The training of retailers in improved methods of handling and selling fresh fruits and vegetables which has been undertaken as a project under the Research and Marketing Act offers so much promise in increasing sales and consumption of these crops that it should be continued and intensified, the RMA Deciduous Fruit Advisory Committee recommended at its meeting in Washington, D. C., May 9 and 10. Commendation of the program is made in a report which also contains suggestions on work under way and proposed for the fiscal year 1950 and recommendations for work in fiscal 1951.

The training under RMA of owners, managers and helpers in the retail

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Vegetable Advisory Committee

Recommendations of the Vegetable Advisory Committee for work under the Research and Marketing Act for the fiscal years 1950 and 1951 again emphasize the value to the vegetable industry of marketing studies. In a report resulting from its meeting in Washington, D. C., on April 25, 26 and 27, the Committee commended the work being done on improving distribution methods and practices for fruits and vegetables, and singled out for special commendation the work on developing, demonstrating and promoting more efficient market facilities, organization and equipment for handling farm products at concentration points and markets.

To expand as rapidly as possible the work on better distribution methods and practices, and to utilize personnel and facilities in the States to a greater extent, the committee recommends an evaluation study of all current programs for training persons engaged in the retailing of produce, and publication of the results as a guide to the most efficient methods. It also recommends the appointment

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Oriental Fruit Fly Control

The Agriculture Department appropriations bill, H. R. 3997, containing $800,000 earmarked for research aimed at control and eradication of the Oriental fruit fly, was passed by the Senate on May 19. No meeting of conferees has been scheduled.

Marketing Orders Bill, S. 1464, Reported Favorably to Senate

The Holland bill, S. 1464, to authorize the issuance of marketing orders controlling the production, sale and use of citrus fruits for canning—which was known in the 80th Congress as the Pepper bill—was reported favorably last week by the Senate Committee on Agriculture and was passed over on a call of the calendar in the Senate on May 23.

The bill was passed over on objection of Senator Saltonstall (Mass.), who at the time was acting as minority leader. Under Senate rules, bills on the calendar are considered only by unanimous consent, and consideration of a measure may be blocked by the objection of any Senator. S. 1464 remains on the Senate calendar, and will be subject to consideration when reached on each succeeding call of bills on the calendar during any session of the 81st Congress. The bill also can be the subject of Senate action upon the adoption of a motion to consider. This procedure, in practical operation, is dependent upon the Senate leadership granting time for debate on the measure. With Democratic sponsorship and Democratic leadership, this possibility is greater than a year ago when the Pepper bill was on the Senate calendar.

In reporting the Holland bill on May 19, the Senate Agriculture Com-

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Green Peas for Processing

Acreage planted to green peas for processing in 1949 will be slightly less than was planted in 1948, according to the Bureau of Agricultural Economics. Information obtained around May 1 on the acreage planted or to be planted for canning and freezing indicates a total of 412,220 acres in 1949 which is about 1 percent less than the 415,000 acres planted in 1948 and 3 percent less than the 1938-47 average planting of 423,280 acres.

Of the total 1949 plantings the BAE states that 323,770 acres (or about 75 percent) will be grown for canning and 88,450 acres for freezing. Last

STATISTICS

year 329,350 acres of the total plantings (or about 79 percent) were grown for canning and 85,650 acres were for freezing.

Acreage of sweet wrinkled varieties in the United States is placed at 294,350 acres or 71.4 percent of the total, and Alaska type varieties at 117,870 acres or 28.6 percent. Last year the acreage planted to sweet wrinkled varieties was estimated at 317,380 acres or 76.5 percent and Alaska varieties at 97,620 acres or 23.5 percent.

As of May 15, green pea growers had finished planting their seed except for a limited acreage in northernmost areas. In Wisconsin, a few days of hot weather further dried the soil, which was already too dry for best germination of pea seed, and some growers are reported to be shifting to other crops. In the northwest, showers west of the Rockies have been helpful, but rain is still needed. Growing conditions elsewhere are favorable, except in Ohio and Michigan where the need for rain is beginning to be apparent. In Maryland, harvesting was expected to begin about May 20.

Green Peas for Processing

Planted Acreage

	1948 Planted	1949 Preliminary	1949 as percent of 1948
Maine	6,420	7,050	110
New York	30,400	38,000	125
New Jersey	4,020	3,870	96
Pennsylvania	11,700	11,300	97
North Atlantic	52,540	60,220	115
Ohio	2,500	3,200	128
Indiana	4,800	4,800	100
Illinois	20,000	19,400	97
Michigan	8,000	6,100	76
Wisconsin	128,700	122,300	95
Minnesota	46,000	48,800	106
Iowa	3,200	4,400	138
North Central	213,200	209,000	98
Delaware	1,300	1,200	92
Maryland	7,300	7,000	96
Virginia	1,800	1,500	83
South Atlantic	10,400	9,700	93
Idaho	10,780	10,000	93
Colorado	4,200	4,350	104
Utah	9,400	10,800	115
Washington	53,160	50,000	94
Oregon	51,220	48,700	95
California	4,700	5,100	109
Western	133,430	128,950	97
Other States	5,430	4,350	80
U. S. Total	415,000	412,220	99.3
For Freezing	85,650	88,450	103
For Canning & Processing	329,350	323,770	98

Total Government Requirements for Canned Foods, 1948-49

Total Government requirements for canned fruits, vegetables and juices for the fiscal year 1948-49 are presented in one source in a letter to the Association from the Food Division, Office of Domestic Commerce, U. S. Department of Commerce, correcting figures which had appeared in the April *Canning Industry Report*.

The figures represent total requirements for the armed services, Veterans Administration, and Department of Agriculture. In the case of vegetables particularly, they are considerably below those published in the report and are intended to supersede the reported figures. The corrected totals are:

Government Canned Food Requirements, 1948-49

Fruits (24/2½)		Vegetables (24/2)		Juices (24/2)	
	(thousands of cases)		(thousands of cases)		(thousands of cases)
Apricots	283	Asparagus	251	Tomato	1,231
Cherries, Red	324	Beans, G & W	640	Grapefruit	475
Cherries, Sweet	87	Corn	755	Orange	1,006
Cocktail	472	Peas	1,202	O-G Blend	500
Peaches	394	Tomatoes	2,786	Pineapple	893
Pears	325				
Pineapple	533				

Canned Sweetpotatoes

The 1948 pack of canned sweetpotatoes totaled 1,470,109 actual cases, about 6 percent more than the 1947 pack of 1,380,830 actual cases. The 1948 pack of sweetpotatoes by States, can size and style of pack is shown below.

Canned Sweetpotato Pack

By States

State	1947	1948
	(actual cases)	
Md., Va. and N. J.	754,513	1,024,608
La., Miss., and Ala.	574,352	384,611
Other States	51,965	60,890
Total	1,380,830	1,470,109

By Size of Container and Style of Pack

	Solid style	Syrup style	Vacuum style
		(actual cases)	
No. 2	547	106,640	.....
No. 2½	33,380	349,372	495
No. 10	14,730	98,123	.....
No. 3 Vacuum	613	363,884	486,377
Miscellaneous	.....	15,948	.....
Total	49,270	933,967	486,872

Canned White Potatoes

The 1948 pack of canned white potatoes totaled 1,558,822 actual cases or about 77 percent more than the 882,566 actual cases packed in 1947. The 1948 pack by can size and area is shown below:

Canned White Potato Pack

	24/2	6/10	Misc. Tin & Glass	Total
East..	547,130	61,680	38,846	647,656
West.	835,952	54,921	20,293	911,166
Total.	1,383,082	116,601	59,139	1,558,822

East includes Me., N. J., N. Y., Md., Va., Ala., Ga., Fla., Ky., La., and Miss. West includes Calif., Ore., Wash., Utah., Texas, Ill., Ind., Wis., Ark., and Kans.

Canned Cranberry Sauce Pack

The 1948-49 pack of cranberry sauce totaled 2,397,162 actual cases which was about 40 percent less than the 1947-48 pack of 4,007,348, and 62 percent less than the 1946-47 pack.

The following table compares the packs of cranberry sauce, by can sizes, for the past three years:

Can size and number per case	1946-47	1947-48	1948-49
48/7 oz.	.....	.....	25,446
24/300's	5,695,765	3,714,830	2,188,131
6/10's	235,619	106,520	99,425
Misc. tin	97,907	.....	77,299
Misc. glass	282,880	185,992	6,861
Total	6,312,261	4,007,348	2,397,162

Canned Fruit and Vegetable Stocks and Shipments

Canners' stocks and shipments of canned corn, peas, tomatoes, tomato juice, apricots, peaches, pears, red pitted cherries, sweet cherries and baby food have been compiled by the Association's Division of Statistics.

The California and Washington-Oregon pack and stocks of the fruit products were compiled by the Canners League of California and the Northwest Canners Association. The California tomato pack and stocks were collected by the Canners League.

Baby Food Supply, Stocks and Shipments

	1948	1949
	(thousands of dozens)	
Canner stocks, Jan. 1	49,687	53,782
Pack, Jan. through April	33,283	33,537
Total supply	82,970	87,319
Canner stocks, May 1	40,743	47,148
Canner shipments, April	9,934	9,747
Canner shipments, Jan. through April	42,227	40,171

Canned Apricot Supply, Stocks and Shipments

	1948–49 (actual cases)
Carryover, June 1	714,622
Pack	*5,010,675
Total supply	*5,725,297
Stocks, May 1	1,879,018
Shipments during April	327,777
Shipments, June 1 to May 1	*3,846,279

* Due to revisions in the Northwest pack report, the pack, total supply and accumulated shipments have been revised.

On the basis of 24/2½'s, the May 1, 1949, canner stocks amounted to 1,837,000 cases as compared with 863,000 cases on May 1, 1948.

Canned Peach Supply, Stocks and Shipments

	1948–49 (actual cases)
Carryover, June 1	1,927,817
Pack	*18,043,666
Total supply	*19,971,483
Stocks, May 1	4,863,468
Shipments during April	983,863
Shipments, June 1 to May 1	*15,108,015

* Due to revisions in California and Northwest pack reports, the pack, total supply and accumulated shipments have been revised.

On the basis of 24/2½'s, the May 1, 1949, stocks (clings and frees combined) amounted to 4,765,000 cases as compared with 2,541,000 cases on May 1, 1948.

Canned Pear Stocks and Shipments

	1948–49 (actual cases)
Carryover, June 1	801,411
Pack	*4,395,236
Total supply	*5,196,647
Stocks, May 1	1,156,059
Shipments during April	365,562
Shipments, June 1 to May 1	*4,040,588

* Due to revisions in the Northwest pack report, the pack, total supply and accumulated shipments have been revised.

On the basis of 24/2½'s, the May 1, 1949, stocks amounted to 1,066,000 cases as compared with 1,042,000 cases on May 1, 1948.

Canned Corn Stocks and Shipments

	1947–48 (actual cases)	1948–49 (actual cases)
Carryover, Aug. 1	272,039	104,469
Pack	27,571,861	34,410,040
Total supply	27,843,900	34,604,509
Stocks, May 1	2,307,276	7,956,971
Shipments during April	1,364,296	1,073,459
Shipments Aug. 1 to May 1	25,536,624	26,647,538

On the basis of 24/2's, the May 1, 1949, canner stocks amounted to 7,295,257 cases as compared with 2,183,660 cases on May 1, 1948.

Stocks and Shipments of Canned Peas

	1947–48 (actual cases)	1948–49 (actual cases)
Carryover, June 1	4,572,441	7,809,928
Pack	33,995,779	24,446,054
Total supply	38,568,220	32,255,982
Total stocks, May 1	9,544,630	6,376,343
Shipments during April	2,297,532	1,772,165
Shipments, June 1 to May 1	29,023,590	25,879,639

May 1 stocks include 853,154 actual cases of Alaskas and 5,523,189 actual cases of Sweets.

On the basis of 24/2's, May 1, 1949, stocks amounted to 6,016,000 cases as compared with 9,332,000 cases on May 1, 1948.

Sweet Cherry Supply, Stocks and Shipments

	1948–49 (actual cases)
Carryover, June 1	25,549
Pack	*951,947
Total supply	*977,496
Stocks, May 1	97,327
Shipments during April	40,872
Shipments, June 1 to May 1	*880,169

* Due to revisions in the Northwest pack report, the pack, total supply and accumulated shipments have been revised.

On the basis of 24/2½'s, the May 1, 1949, canner stocks amounted to 85,000 cases as compared with 43,000 cases on May 1, 1948.

Red Pitted Cherry Stocks and Shipments

	1948–49 (actual cases)
Pack	3,552,210
Stocks, May 1	60,103
Shipments during April	91,778
Shipments, June 1 to May 1	3,492,107

Tomato Juice Stocks and Shipments

	1947–48 (actual cases)	1948–49 (actual cases)
Carryover, July 1	5,029,639	3,578,479
Pack	16,880,277	23,701,199
Total supply	21,909,916	27,279,678
Stocks, May 1	6,685,838	9,463,907
Shipments during April	1,274,264	1,420,039
Shipments, July 1 to May 1	15,224,078	17,815,771

On the basis of 24/2's, the May 1, 1949, stocks amounted to 11,176,000 cases as compared with 7,854,000 cases on May 1, 1948.

Canned Tomato Stocks and Shipments

	1947–48 (actual cases)	1948–49 (actual cases)
Carryover, July 1	362,295	1,949,713
Pack	23,986,993	21,466,688
Total supply	24,349,288	23,416,401
Total stocks, May 1	3,463,460	4,736,080
Shipments during April	1,110,104	1,279,013
Shipments, July 1 to May 1	20,885,828	18,680,321

On the basis of 24/2's, the May 1, 1949, stocks amounted to 5,591,000 cases as compared with 4,430,000 cases on May 1, 1948.

Convention Dinner Dance And Entertainment Dates Set

Two important social events for the 1950 Convention — the annual C.M.&S.A. dinner dance and an evening of entertainment by the Fred Waring orchestra — were announced this week by S. G. Gorsline, secretary of the Canning Machinery & Supplies Association.

Directors of the C.M.&S.A. decided at their recent spring meeting to hold the annual dinner dance at the Claridge Hotel, Saturday, January 28.

Due to the popularity of Fred Waring's orchestra at the 1949 Convention, the directors decided to engage this feature again, and have signed Waring for an appearance at the Warner Theater in Atlantic City, Sunday, January 29.

PUBLICITY

Role of Descriptive Labeling In Self-Service Stores Cited

The importance of descriptive labeling in the present-day period of self-service retailing was emphasized in an article by Harper Payne, Director of the Association's Labeling Division, in the Super Market section of the New York *Journal of Commerce* of May 6.

In explaining the major features of the voluntary program of descriptive labeling for canned fruits and vegetables, which was initiated a number of years ago through the N.C.A., the article notes that the first phase of the program consists of recommendations for a uniform label language, and the second and more important phase is to state on the label the nature of the most important characteristics of eating quality of the product.

The article explains further:

"The principles of this second phase of the program are simple—that the quality characteristics be expressed in ordinary consumer language which will have a uniform meaning. To provide that uniform meaning and protect distributors and canners who properly use any formally recommended label terms, each term is standardized in meaning and use by the application of an objective test. . . .

"Such labeling is the handmaiden of self-service. It is the most effective substitute for personal suggestion. It helps explain price differentials. It goes a long way in assisting the shopper with her purchasing agent responsibilities when she is on her own—to pay more for something to suit one purpose or to please the family preference—and often to make a less expensive selection another time for another purpose."

Look Feature on Tomatoes

Seven major uses for tomatoes are illustratively described in a two-page feature of *Look* magazine's May 24 edition, just issued.

A sub-title notes that "the 'love apple' is America's most widely homegrown, most canned vegetable." Besides picturing the seven major uses for tomatoes—sauce, paste, puree, juice, soup, catsup, or whole—the article points out that almost 667 million cans of tomato juice, from 295 canners, are consumed each year.

RESEARCH

New Orange Juice Process

A new process for preparing and packaging fresh, refrigerated orange juice—a product reportedly "superior to heat-processed canned orange juice"—has been developed by the Bureau of Agricultural and Industrial Chemistry laboratory in Pasadena, Calif.

The new process permits retention of good-taste quality and Vitamin C content for two weeks or longer, according to a USDA announcement, which explains that the process includes thorough washing and drying, careful cutting and reaming, screening, de-aeration, and quick chilling to 30-32° F.

Frozen Citrus Purees Developed

The development of frozen orange and lemon purees—and their sale throughout the country—has been announced by the U. S. Department of Agriculture.

The new purees were developed in the Bureau of Agricultural and Industrial Chemistry's laboratories in Pasadena, Calif., and now are being marketed commercially. USDA said that a million pounds of citrus purees were packed last year.

Preliminary tests by the BAIC indicate that the new process may be applied to navel oranges. Bureau scientists reportedly anticipate that the process will be adopted soon in other citrus-producing areas.

BAIC Dedicates New Lab

A new research laboratory devoted to expanding the uses of fruits and vegetables grown in the Pacific Southwest was dedicated recently at Pasadena, Calif., by the Bureau of Agricultural and Industrial Chemistry, U. S. Department of Agriculture. The new Federal Laboratory replaces the Bureau's research station in Los Angeles.

RMA Fruit Committee

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food stores in better methods of handling fresh fruits and vegetables is being done under contract by the United Fresh Fruit and Vegetable Association. Classes in which retailers learn by doing are being held throughout the nation.

About 11,000 persons have attended training classes so far. It is estimated there are at least 300,000 retail food stores selling fresh fruits and vegetables which could use the improved methods being studied under the research project. To reach more of these retailers, the Committee's report recommends that training classes be supplemented by the use of visual aids, including a movie in color.

The report also commends the RMA work on developing, demonstrating and promoting more efficient market facilities, organization and equipment for handling farm products at concentration points and markets, and on obtaining equitable and reasonable transportation rates and services. Expansion of both types of work was recommended, as was extension of a study on costs and merchandising problems connected with the prepackaging of apples in Washington State, so as to obtain additional information.

The Committee also said there is need for data on the drained weight of frozen fruits (after thawing) in institutional size containers for inclusion in new and revised grade standards.

In the field of utilization the report points out that if a study should be undertaken on the value of apples for processing, a great deal of information could be obtained at small cost through contracts with large commercial apple processors.

In the field of production it is again recommended that work on the virus diseases of stone fruits be expanded to include sour cherries in the middle west and eastern sections of the United States, and that a study be made of the production factors that affect the quality of sour cherries for processing.

Recommendations for fiscal year 1951 include:

Marketing. (1) A study of how damages and handling costs may be reduced through the use of pallets and unit loading; (2) research on the most effective methods of merchandising small apples; (3) a survey of consumer preferences for dried fruits; (4) research on improving truck transportation of fruits and vegetables; (5) measurement of the effect of condition on prices and consumption of fresh fruits; (6) determination of temperature ranges prevailing in commercial storage and transportation of frozen foods, and means of providing the best low temperatures in each case.

Utilization. (1) Development of fundamental information (based on research) as to the importance place and use of various food commodities in the diet as aids to Federal and State consumer education programs; (2) development of new and improved uses for prunes and strawberries through use of dehydrofreezing; (3) improvement of food processing and storage practices through a fundamental study of non-enzymatic browning of food products; (4) a study of the fundamental characteristics of fruit pigments in an effort to avoid color deterioration in preparing and storing processed fruit; (5) studies on the modification and control of enzyme action in fruits and vegetables.

Production. (1) Research on the biology and control of the oriental fruit moth in the Pacific Northwest; (2) a study of the factors which cause cracking in fruit; (3) research on insects as carriers of strawberry virus disease and as inhibitors of strawberry plant growth; (4) investigation of different strains of red steele disease of strawberries.

A general recommendation by the Committee is for more emphasis on ways to reduce the cost of performing various marketing operations through greater efficiency. It also feels that more rapid progress could be made in studies on costs of performing these functions and ways to reduce costs if much of the work could be done under contract by commercial specialists in this field. The report expresses concern about the need for closer coordination and correlation of related work in Federal agencies, and between Federal and State institutions working along similar lines.

Members of the 11-man Committee include M. E. Knouse, National Fruit Products Co., Inc., Peach Glen, Pa.; L. E. Neel, Turlock Co-operative Growers, Modesto, Calif.; and A. J. Rogers, Cherry Growers, Inc., Traverse City, Mich.

RMA Vegetable Committee

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of a qualified man at the Federal level to develop retail merchandising programs as a pattern for the States; and to work with the States in developing programs, leaders and meetings for the exchange of ideas and results.

On other marketing projects slated for continuation in 1950, the report carries these recommendations:

(1) A comparative study of the economics of prepackaging vegetables at the point of production, at terminal markets, and at retail stores should be made in connection with the work on prepackaging of perishables.

(2) Work on reducing waste through improved packaging materials and loading techniques should be expanded as rapidly as possible to include re-

search at both shipping point and destination markets on better packaging and handling and loading practices for vegetables and melons shipped by rail. It was suggested that part of the research be done under contract, and with western vegetables and melons, as the bulk of rail shipments of these crops is from western States.

(3) Cost and margin studies should be expanded to include work in some of the smaller markets with cabbage, carrots, onions, lettuce and tomatoes.

(4) Work on improving the wholesale market news service should develop and test methods for reporting truck shipment and arrivals at the principal terminal markets for fresh fruits and vegetables, but pilot studies on a retail market news service should not be expanded at this time.

The Committee recommends that work on conversion of vegetable and animal by-products, surpluses and wastes into new feedstuffs be expanded to include methods other than dehydration for producing vitamins, carotene, and other valuable products. In view of the abundant supply, the Committee recommends that vegetables be included in studies on greater utilization of foods for which an expanded market is needed, with emphasis on improved household use. Under the national program for developing practical methods and equipment for weed control, the report asks for more research on the control of weeds in vegetable crops.

The Vegetable Advisory Committee's report recommends the following work for initiation in fiscal year 1951, which begins a year from next July 1:

Marketing—Research on ways to improve truck transportation of fruits and vegetables; studies of the adequacy of present methods of sampling canned, frozen, dried and dehydrated fruits and vegetables for inspection and certification purposes; work on sweetpotato marketing practices and merchandising methods; a study of air transportation of perishables; a study of how damage and handling costs may be reduced through the use of pallet and unit loadings.

Utilization—Determine factors which influence quality of fruit and and vegetable varieties; research on the modification and control of enzyme action in vegetables; a study of changes occurring in processed vegetables.

Production—Investigate muskmelon diseases; develop and improve machines for the production and harvesting of vegetable crops; breed sweetpotatoes in the tropics (where it is easy to produce seed) for crop production in the United States; study the effect of hormone chemicals on production of vegetable crops; study the effect of pelletizing seeds on their viability and longevity.

Members of the 12-man Vegetable Advisory Committee include H. F. Krimendahl, Stokely-Van Camp, Inc., Indianapolis; and H. N. Riley, H. J. Heinz Co., Pittsburgh.

STANDARDS

FDA Committee To Consider Asparagus, Tuna Standards

A meeting of the Food Standards Committee of the Food and Drug Administration, Federal Security Agency, during the week beginning June 27, was announced May 14 by Commissioner of Food and Drugs Dr. Paul B. Dunbar. The committee has been requested to consider and make recommendations as to definitions and standards of identity, standards of quality, and standards of fill-of-container for canned tuna fish; a standard of quality for canned asparagus; and definitions and standards of identity and standards of quality for frozen asparagus and frozen peas.

As an aid in considering the problems involved, Dr. Dunbar said, the committee will be glad to receive informal recommendations and suggestions, supported where possible by factual data, from interested individuals in the affected industries, from consumers and consumer organizations, and from state regulatory officials and any other interested persons. In order to afford an opportunity for informal discussion of the problems, open meetings will be held in Room 5439, Federal Security Building North, as follows:

10:00 A.M., Tuesday, June 28
- Standards of quality, canned asparagus.
- Standards of identity and quality, frozen asparagus.
- Standards of identity and quality, frozen peas.

10:00 A.M., Wednesday, June 29
- Standards of identity, quality, and fill-of-container for canned tuna fish.

The open meetings of the committee are informal and should not be confused with the formal hearings required under the Federal Food, Drug, and Cosmetic Act before standards are adopted.

Interested persons wishing to obtain further information or having suggestions they wish to submit by mail, should address their communications to the Secretary, Food Standards Committee, Food and Drug Administration, Federal Security Agency, Washington 25, D. C.

Supreme Court Refuses Review Of FDA Bond Forfeiture Case

The U. S. Supreme Court recently refused to review, and thus in effect made final, a decision by a lower court that the full amount of a bond in a food and drug seizure case may be forfeited where the owner of the seized article makes no effort to comply with the terms of the bond.

In the case of *Stinson Canning Company* v. *U. S.*, a shipment of canned sardines was seized by the Food and Drug Administration in April, 1947, on the ground that the sardines were diseased. The District Court decreed that the owner might post bonds, for the value of the sardines, requiring the cans of diseased sardines to be segregated from the other cans and to be destroyed, all under Food and Drug supervision. The owner posted the bonds, which required that the segregation be carried out within 60 days, later extended another 90 days.

During this five-month period the owner made no attempt to carry out the segregation of the cans of diseased sardines from the cans of sound fish. Approximately a month after the five-month period had run out, the Government asked for forfeiture of the entire amount of the bonds and the court ordered judgment on each of the bonds for the full amount.

The owner protested that it was awaiting a decision in another case as to whether or not these diseased sardines could be exported, but the Court held that the other case had no bearing since the owner had not asked the Court, before the period fixed by the bond had expired, for permission to export the sardines or to extend the period of the bond. The District Court's action was upheld by the Court of Appeals for the Fourth Circuit, and the decision in effect became final when the Supreme Court refused to review it.

Definition for Canned Celery

There have been indications of an interest in revising the present definition for canned celery to permit the canning of celery in other optional forms of units such as "half hearts," "quarter hearts," "stalks," "cut stalks," etc. Canners who are interested in this subject are invited to write to the National Canners Association, either to the Western Branch Laboratory in San Francisco or to the Washington office, giving their ideas on this subject.

The present standard of identity is quite restricted and provides only for celery hearts and celery cuts as optional forms, In order to modify the present standard it would be necessary to hold a public hearing which must be preceded by a public announcement of the proposed changes. Ideas from the industry as to changes in the present standard which are thought to be desirable should be sent in promptly, preferably before June 15.

Marketing Orders Bill

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mittee quoted its report of last year on the Pepper bill, but prefaced the quotation with the following:

"Complete public hearings were held on an identical bill, S. 2178, in the Eightieth Congress, following which this Committee reported the foregoing bill to the Senate. The Committee believes this subject has been thoroughly explored and that no new developments have occurred which would warrant reopening the hearings at this time. Therefore, the Committee urges the consideration of the bill by the Senate and recommends its approval."

This statement by the Committee completely disregards important changes in the citrus situation since the hearings on the Pepper bill a little more than a year ago.

At the hearings in March, 1948, the Association pointed out the undemocratic features of the marketing orders law in its application to processors, and pointed out that even though all canners might deem the proposal to be unsound, such powers permit the following:

1. A limitation of the total amount which any canner might pack of any grade, size or quality of any canned fruit or vegetable. This means that the order could specify the packing by any canner of only large cans or small cans, or Standard, Choice or Fancy, or any other limitation.

2. Limit the amount of any grade, size or quality of raw material which any canner may purchase from each and every grower. This would have to be based on acreage control, and both the area to be covered and the controlling period of years could be determined by the Secretary.

3. Limit the amount that any canner might ship in interstate commerce, and control or allot the amount of any grade, size or quality he might ship to any particular market.

4. Require any remaining part of the pack of each canner to be put in a surplus pool to be sold when and as and at the price the Control Board under the order might direct.

5. Require cannery inspection according to minimum quality grades to be established by the Secretary of Agriculture. This could be done despite any mimimum quality grades provided under the Food, Drug, and Cosmetic Act.

Descriptive Labeling

(Concluded from page 215)

objective standards and an official definition for each term. The terms used must make nice distinctions. And yet all the results must be put into a few non-technical terms or they will be gobbledy-gook to the average consumer.

Then follows a discussion of grade labeling which in turn is followed by a section "Standardized Descriptive Labeling."

"Standardized Descriptive Labeling

"Standardized descriptive labeling gives a pointed, precise description of each important characteristic which can be measured objectively. . . .

"Thus the standardized description on a can of peaches might tell that they are packed in a No. 2 can, holding 1 lb. 3 oz., and that they are

"Yellow Freestone (variety name)
"Peach Halves (style of pack)
"In Extra Heavy Sirup
"Large
"Ripe

"Each of these terms has a defined meaning. 'Large,' for instance, refers to a certain range in a scale which for most products runs 'Tiny, Small, Medium Size, Large, and Extra Large.' 'Extra Heavy' sirup is of a certain density and any laboratory could quickly find out whether the sirup in a given can is above the minimum requirement.

"Standardized descriptive labeling is applied to practically all products. The name plate on an electric motor which says it is 'A.C., ½ horsepower' is using standardized terms to give you a definite meaning. So is the sheet label which specified fibre content, thread count, breaking strength, weight per square yard, and residual shrinkage. You will find standardized terms of many sorts, such as the '12 gauge' of shotguns and the '45 gauge' of women's stockings.

"To use descriptive labeling intelligently, you must simply be a good reader; this is, you must get the full meaning of each term used. Take that word 'Ripe' in the canned peaches label. The National Canners Association decided, after considerable study of consumer preferences, that the most important factor in the 'eating quality' of a canned peach is its degree of ripeness. So the canners went to a lot of work to set minimum standards for a high-grade pack in which all the peaches would be in the best range of ripeness. Therefore, that one word, 'Ripe,' tells the discerning label reader a great deal. It makes a clean-cut distinction from the class of peaches which carries the label, 'May vary in ripeness.'

"Labels that give specifications can put a sharp edge on your shopping. . . .

"Grant that a given label does give considerable information; can you trust it? The answer, allowing for the inevitable exceptions, is yes. . . . By and large, the manufacturer or merchant who makes specific, plainly factual statements on his labels is trying to do a reliable job.

"We doubt if there is a single shopping habit more important than regularly, systematically, checking point-by-point what the labels specify."

Among other reference material listed is the N.C.A. *Manual for Canned Food Labels.*

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